

Green House Presents...

Newport News Restaurant Week

Lunch for \$10.00 ++

Soups & Salad

Black Bean Soup

A Traditional hearty soup made with fresh vegetables, pasta and buttery black bean

Mixed Green House Salad

Fresh crisp mix green topped with Pink Lady apples, spiced walnut and Goat cheese

Garden Wedge Salad

Rain or Shine Greenhouse Hydroponic grown fresh bibb lettuce with fresh blue cheese and dried cranberries

Classic Caesar

A Green House play on a traditional salad with crisp romaine, creamy Caesar dressing, herb tossed croutons and finished with Parmesan

Starters

Chicken Quesadilla

Grilled chicken breast tossed with sautéed peppers and onions and smoked Gouda cheese and finished Green House Tomato Relish

Beef Brisket Stir Fry

Slow roasted dry rubbed beef brisket tossed with zucchini, squash, cabbage and peppers and topped over fluffy white rice

Chicken and Waffles

Green House Signature jumbo wings served with a golden brown fluffy Belgian waffle

Stuffed Green Peppers

Stuffed roasted green peppers with ground turkey, rice, turkey bacon, and smoked gouda cheese and served with a butter bean succotash

Green House Fish Tacos

Fresh tilapia seared to perfection and tossed in warm tortilla wraps with a roasted corn slaw, green pepper aioli, fresh diced tomatoes and smoked gouda cheese

Mediterranean Grilled Vegetable Panini

Marinade and grilled vegetables with oven roasted tomatoes and Parmesan and finished a green pepper aioli and spinach artichoke spread and served with your choice of side

Green House Presents...

Newport News Restaurant Week

Dinner for \$30.00++

Starters, Soups & Salad

She Crab Soup

Rich and creamy she crab soup topped with fresh lump crab

Mixed Green House Salad

Fresh crisp mix green topped with Pink Lady apples, spiced walnut and Goat cheese

Garden Wedge Salad

Rain or Shine Greenhouse Hydroponic grown fresh bibb lettuce with fresh blue cheese and dried cranberries

Spinach Artichoke Dip

Green House Signature Creamy spinach artichoke dip served with Golden tortillas

Crab Macaroni and Cheese

Green House Signature Rich and creamy macaroni and cheese topped with fresh lump crab meat and finished with cheddar and parsley

Pan Seared Asian Shrimp

Juicy and plump shrimp cooked to perfection with fresh mango and Green House Signature Sweet Chili Sauce and finished with seaweed salad

Entrees

Grilled Circo Chicken Dinner

Grilled chicken breast slow roasted in oven and topped with our famous Circo Vodka blueberry barbecue sauce served with macaroni and cheese and seasonal vegetables

Garlic and Sage roasted Turkey Chop

Fresh Garlic and Sage marinated turkey chop seared golden brown and served with sweet potato mash and asparagus

Pan Seared Salmon

Fresh cut and seared wild caught salmon served with wilted baby spinach and creamy risotto topped with a buttery hollandaise sauce

Hereford NY Strip

A Juicy 5 oz. NY strip steak seared and served with buttery mashed potatoes and sautéed asparagus

Seafood Risotto

Fresh Salmon, crab, scallops and shrimp toosed in butter and served under a creamy risotto finished with steamed sweet peas and carrots and parmesan cheese

Dessert

Pineapple Upside Down Cup Cake

Topped with fresh caramel butter cream frosting

Roasted Peach Bread Pudding

Topped with fresh vanilla ice cream

Pistachio Butter Rum Cake

Topped with fresh vanilla ice cream